

PRODUCT INFORMATION & TYPICAL ANALYSIS

Roasted Barley

TYPICAL ANALYSIS

Moisture5.0%
Color..... 300° Lovibond

ITEM NUMBER

5393..... Whole Kernel, 50-pound bag
5650..... Preground, 50-pound bag
Special Order..... Flour, 50-pound bag

CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts are best when used within 6 months from date of manufacture. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

FLAVOR & COLOR CHARACTERISTICS

- Style: Roasted Barley (unmalted)
- Flavor: Coffee, intense bitter, dry
- Color: Deep brown
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CHARACTERISTICS / APPLICATIONS

- Provides color and rich, sharp flavor which is characteristic of Stout and some Porters.
- May be used with Black Malt to brew a Stout with more color and less intense Roasted Barley flavor notes.
- Use Chocolate Malt or Black Malt in combination with Roasted Barley to obtain desired color.
- Impacts foam color
- 3-7 % Contributes coffee flavor to Porter and Stout

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.